



# Critical Food Temperatures

**165°F**

- Reheat of TCS\* foods made onsite for hot holding
- Poultry
- Stuffed foods

**155°F**

- Tenderized/injected and ground meats
- Raw shell eggs pooled or for hot holding

**145°F**

- Whole muscle meat
- Fish and seafood
- Raw shell eggs broken and cooked for immediate service

**135°F**

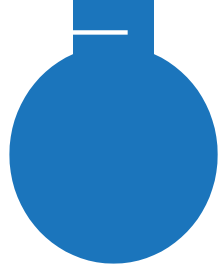
- Plant foods (fruits, vegetables, beans, grains, etc.)
- Reheat of manufactured TCS\* foods
- Hot holding

**DANGER ZONE**

***Between 41°F and 135°F***

**41°F OR BELOW**

- Cold holding
- Frozen food must be maintained frozen solid



\*Time/temperature control for safety foods